

THE SILENT REAPER.

SHACKELFORD.

Charlotte Coleman, the subject of this sketch, was born April 30, 1837, at Mt. Vernon, Knox county, Ohio, and died at her home in this city, June 5th, 1907, aged 70 years, one month and six days. She was first married to Thomas Curtis, September 18, 1856, whose death occurred in August, 1892. Of this union one daughter was born, who survives, now Mrs. Jacob Bucher. She was again married to H. F. Shackelford, in January, 1895, who also survives her, together with three grand children and two great grand children.

In her early girlhood she united with the M. E. church, but later years with the Christian church, to which she remained faithful to the last. She came with her parents to Holt county when a mere child, and where she lived the remainder of her life, greatly beloved and esteemed by neighbors and friends.

Funeral services were conducted from the family residence by Elder Wesley, her pastor, and the remains were laid to rest in the Maple Grove cemetery, on the 7th. Her bereaved husband and friends, and only daughter have the sympathy of all who know them. But they mourn not as those that have no hope, for she was a Christian.

The surviving husband and relatives feel grateful indeed to those neighbors and friends who came to their help in their sad hour of affliction and keen sorrow.

WALLACE.

Mrs. Maude Paxton Wallace was born July 13, 1885, and died May 31, 1907, aged 21 years, 10 months and 17 days. She was the eldest of 11 children born to Mr. and Mrs. Charles Paxton, all of which except one, together with father, mother, husband and little son, two and a half years old survive her. Funeral services were conducted by Elder Wesley, and body laid to rest in the Boyd cemetery.

CONZ.

Catherine Zeigler Conz was born in Germany, January 22, 1834, and died at the home of her son, William Conz, near Maitland, June 2, 1907, in the 73d year of her age. She came to America, in 1852, and in 1856 she was married to Frederick Conz, who died June 18, 1902. Eleven children was the issue of this marriage, six of whom, five sons and a daughter survive. She and husband came to Holt county in 1864, where they remained until death. She had been a member of the Christian church for a number of years, and was one greatly beloved and esteemed. Funeral services were held on the 4th, the interment being in the K. P. cemetery at Maitland.

DECKER.

The death of Frank Decker, which occurred suddenly from heart disease, at his home near Mound City, on Friday last, June 7th, removes one of Benton township's most excellent citizens. Henry F. Decker was born June 4, 1866, in Carroll county, Missouri, and died June 7, 1907, aged 41 years. February 5, 1891, he married Corda Thompson, and by this union one daughter, was born. He is survived by his wife, daughter, aged mother and two brothers. He had been identified with the I. O. O. F. and Modern Woodmen, and these orders paid their last sad tribute to his memory. Mr. Decker united with the Christian church in October, 1902, during the McConnell meetings, and has been an earnest, sincere member of that church, since his conversion. The funeral services were held Sunday last, conducted by Rev. C. V. Allison, Sunday last, the interment being in Mt. Hope cemetery.

KINSLEY.

"Taps" have again been sounded, and another veteran of the great civil war, has answered, and mustered out of service here below, only to again be mustered into the ranks of the great army beyond the river. Jacob Kinsley, was born in Hohenbeck, Oberamt, Ludwigsburg, Wuerthenberg, Germany, December 5, 1818, and died at his home in this city, Sunday, June 9th, in the 89th year of his age. About him was no kindred, but his faithful housekeeper and German friends ministered to his every want, and as far as is known he has no living relatives. In August, 1854, he married Antonia Schwittger, in Council Bluffs, Ia., and she preceded him across the river, on March 24, 1902.

Shortly after his marriage he and wife came to Oregon, where he went into business, as a harness maker. When he heard the bugle sound the "rally, to 'fall in' in defense of his country, he answered, by becoming a member of Co. F, 4th M. S. M. Cavalry, and served until the close of the civil strife. Around his bier were several of his company comrades, and this kindly man—this honest citizen, was laid away with the honors of a true soldier.

The funeral services were conducted from the German M. E. church, to which organization he had been identified for 50 years, by his pastor, Rev. Wm. Tonat, who was assisted by Rev. Eneyart and Commander Hardman. He was then laid away beside his wife, with the honors of the G. A. R.

POINDEXTER.

Elizabeth Frances Easley was born in Halifax county, Virginia, the year 1829; married to Romulus Poinexter in Frank-

lin county, Missouri, January 27th, 1848, and came to Holt county in 1849, and to Forest City in 1861. Mr. Poinexter died in the latter part of the year 1895, and left a widow and three sons James, George and Edward behind. Edward died in Forest City, George in St. Joseph and James in Montana, the precise dates were not obtainable. Mr. Poinexter for those years, was financially a well-to-do citizen, and left plenty for his descendants to begin life with. Mrs. Poinexter, without any business qualifications whatever, was a very indulgent mother. The loss of her husband, sons and penury in the near future staring before her eyes, undoubtedly were the causes that worked on her mind, which gradually gave way. During the last year she became a boarder at the Holt County infirmary, and latter on was taken to the asylum in St. Joseph, Mo., where she died during the night of the 4th to 5th of June, 1907. Kind friends buried her corpse in the Forest City cemetery June the 6th, 1907.

Mrs. Jane Adams, was born in Ray county, Missouri, June 18, 1831, and died June 10, 1907, aged 76 years. When a young girl she united with the church of Christ, and died steadfast in the faith. In 1848 she was united in marriage to Samuel M. Adams. Seven children was born to them, five sons and two daughters. She was left a widow some 25 years ago, and after the struggle to rear her family she lies down to rest in endless sleep. Five sons and one daughter survive her, all being married, but scattered, only two children being present. During the past two years she had made her home with her son-in-law, P. G. Keiffer, where she died. She died in the hope and comfort of the promises of the gospel of Christ.

Charley Chase a Suicide.

News was received Monday, June 3, that Charles A. Chase had shot himself at his home near Alva, Oklahoma. Mr. Chase had been ill, and retired Sunday evening. Becoming worse in the night he called for his son, Roy, who was with him, to give some medicine.

After giving the medicine, about midnight, Roy retired to his room again. About 4 o'clock in the morning he heard a pistol shot. Hurrying to his father's room, he found him already dead with a pistol shot through his heart and the revolver lying by his side.

There was no one else in the house at the time. Roy summoned aid as soon as possible.

The body was brought to Maitland, arriving Wednesday evening, and the funeral took place at 2 o'clock Friday afternoon, from the M. E. church at Graham, interment being in the Graham cemetery.

Mr. Chase was about 51 years old. He was well known here. He was a man of brilliant intellect, but of late years had been in bad health. It is supposed that, despairing of recovery, he concluded to end his troubles.—Maitland Herald.

Children's Day Program.

The Woodville Sunday school will render the following program, Sunday evening, June 23, at 8 p. m.:

Song—Selected.....School Prayer.....Rev. Jas. M. Walton Song—"Summer Voices Ringing". Choir Ex—"Shining for Jesus".....

Charles Markt, Pearl Kurtz, Robt. Patterson.

Recitation.....Lloyd Markt

Song—"Gifts for the King".....Choir Ex.—Fresh Bouquet for Children's Day.....Junior and Primary Class

Recitation.....Russell Markt

Recitation and Song—Pansies, Trio. Norma Louise Markt, Lillian Dreher.

Ellen Pennel, Dorothea Kurtz.

Song Ex.—Sunbeam Band.....

Grace Feuerbacher, Helen, Loyd and John Markt.

Recitation—"Children's Day".....

Wannie McKisseeck.

Song—"Little Flower Girls".....

Leon Ruth Markt.

Recitation—"A Message From God".....

Bessie Morgan.

Solo—"I Know a Place".....

Edna Marie Markt.

Ex—"Making the Summer".....Six Boys

Song—"Fragrant Roses". Ladies' Voices

Song Ex.—"Weaving a Garland".....

Nine Girls.

Concerted Flower Drill.....Five Girls

Song—"Sing of Jesus, Our Shepherd".....School

Reading.....Myrtle Pennel

Recitation.....Dorothea Kurtz

Pastor's Talk.....Rev. Jas. M. Walton

Closing Song—"Praise Him".....School

—Mrs. H. Thomas, Mrs. Emmett Thomas, of Mound City, accompanied by Mrs. Charlotte Robertson and two children, of Monterey, Old Mexico, visited in Oregon, Wednesday of this week, the guests of Mrs. C. D. Zook. Mrs. Robertson is a sister of Mrs. Emmett Thomas. They all returned Wednesday evening except Mrs. H. Thomas, who will visit here for a month, so she says.

A destructive freight train wreck occurred at Nodaway station Wednesday night, whereby 10 loaded freight cars were derailed, caused by the letting down of a brake beam on one of the cars. No trains went down the line during the night and hence no night mails were received at this place—in fact everything along the line was stopped until noon Thursday.

—See changes in T. L. Price's ad. this week.

—Dan Burrier was a South St. Joseph visitor Wednesday of this week.

—James B. Hinde transacted business in St. Joseph, Tuesday of this week.

—Miss Mattie Hahn, of Corning, is the new "hello" girl at the Farmers' Mutual.

—Uncle George Meyer who has been very ill the past week, is now much better, as we go to press.

—Lillie and Mason Markt, of St. Joseph, are here on a visit with Grandpa and Grandma Fred Markt.

—Jacob Walls an inmate of the poor farm, aged 73 years, died Monday evening of this week, June 10, 1907.

—Miss Zinnie Bragg visited with her sisters, Mrs. George Young, and Mrs. C. E. Munn, in Mound City, this week.

—For Bargains in Show Cases, Grocery Counters, Safe and other store fixtures, call at residence of Jonas Watson, Sr., Oregon, Mo.

—Mrs. S. E. Frederick, who has been visiting here for several weeks, with Dr. F. E. Markland and wife, left this week for a visit with relatives in Savannah.

—Mrs. Charles Bridge and daughter, Charline, of Hamburg, Iowa, are here on a visit with Grandma and Grandpa Ed. Raiser, and Grandma and Grandpa Columbus Bridge.

—Our Cornet band favored our people with a delightful open air concert Wednesday evening. This one of the harbingers of summer—and gosh, but we do hope the slide-trombone man is not mistaken.

—Children's Day exercises will be held by the Union Sunday school, Sunday next, June 16, at 11 o'clock a. m., immediately after the Sunday school services. A nice program has been prepared. All invited.

—Astrawberry and ice-cream social will be held at Union Sunday school, Saturday evening, June 22. If the weather is favorable the social will be held on the lawn, and if the weather is bad, will be held in the house. Everybody invited.

—Harry Kreek, who has been confined to his home for a week with a severe cold, is now improving. Little Louis, his son, is also quite sick, caused by a fall from a cherry tree, the fall causing congestion of the lungs, liver and kidneys.

—Our Methodist and -Presbyterian Sunday schools observed Children's day Sunday last, with charming and pleasing programs. Sunday next at 11 o'clock the Christian Sunday school will hold their exercises, and will consist of an elaborate program.

—Wanted, by one of the largest land companies operating in the State of Texas, a representative in Holt county—a farmer or ex-county official preferred. Not necessary to devote entire time. Big remuneration for right party. For full particulars, address

DAVIS & BEKLER,
La Clede Hotel,
St. Joseph, Mo.

—We are glad to learn that our Catholic friends in this section of our county, have decided to be no longer without a house of worship, and they have taken the necessary steps looking to the erection of a handsome church edifice. The cost has been estimated at \$3,000, and they have secured the handsome lot just east of the city hall in Forest City, and those in charge have taken steps to begin the construction at once. It will have an arched sanctuary and gothic altar. A general subscription will be asked for from the friends all over the county, and the various subscription committees will be calling on you, and it is to be hoped they will meet with encouragement on every hand. Every community as well as the county at large is benefitted when ever a church spire rises and points heavenward. Our Catholic friends of Forest City are not strong numerically but they are loyal and devoted to their faith, and deserve encouragement. We hope for a liberal subscription from the people all over the county.

TWICE-A-WEEK REPUBLIC.

Three Years for One Dollar.

Until June 30, 1907, the Twice-A-Week REPUBLIC, of St. Louis, Mo., the oldest and best known semi weekly newspaper in the States, will accept subscriptions at the remarkable rate of three years for \$1. At this price you cannot afford to be without this big semi weekly newspaper.

Your friends and neighbors will also want to subscribe. Tell them about this great reduction in price, and ask them to send in their subscription. Old subscribers as well as new may come in at this price. If you are already a subscriber, your order will be accepted now for a renewal, to begin when your present subscription expires. Remember, a dollar before June 30 pays for three full years—312 eight-page papers.

THE SENTINEL for one year and Republic three years for \$2.25.

Send all orders to THE SENTINEL, Oregon, Mo.

WANTED—YOUNG MAN from Holt county to prepare for desirable position in Govt. Mail service. Salary \$800. Rapid promotion to \$1500. Splendid opportunity. Address Box One, Cedar Rapids, Iowa.

Notice of Final Settlement.

Notice is hereby given, that the undersigned administrator, in charge of the estate of Joseph L. Whitman, deceased, will make final settlement of his accounts with said estate as such administrator at the next term of the Probate Court of Holt County, Missouri, to be held in Oregon, in said County, on the 12th day of August, A. D. 1907.

GEORGE W. FERBRAHNE,
Administrator.

This 14th day of June, 1907.

PUDDING RECIPES

SOMETHING NEW IN THE WAY OF DESSERTS.

One Dish That Has Long Stood the Test of Time—Frozen Pudding Glace a Confection Sure to Please.

The following is a pudding which has been in the possession of a well-known family for 100 years, and is still in use—it has never before appeared in print:

Aunt Charlotte's Pudding.—Line a pudding dish with stale cake, pour sherry over it, then spread preserved peaches, quinces, or any kind of preserves over the cake. Make a batter of the yolks of four eggs, a quarter of a pound of sugar or a quarter of a pound of butter and two tablespoonfuls of cracker crumbs. Beat together, first beating the yolks light, add the mixture to the cake, then bake. When cold put the whites of the eggs beaten stiff with pulverized sugar over the pudding, return to the oven and bake until a light brown; season with extract of vanilla and almond.

Orange Pudding.—One-quarter of a pound of butter, quarter of a pound of sugar, the peel of a fresh orange grated fine, two eggs, a little brandy and the lime juice. Bake in a quick oven.

Bread Pudding with Meringue.—One and a half pints of milk, one kitchen cupful of breadcrumbs, three eggs, three tablespoonfuls of sugar, the grated rind and juice of one lemon. Mix all together and bake 20 minutes. When the pudding is cold, cover the top with preserves; beat light the whites of two eggs, with pulverized sugar, for a meringue, and drop it on in the shape of pyramids; brown lightly in the oven.

Frozen Pudding Glace.—One pint of milk, quarter of a pound of raisins, a small piece of cinnamon stick, two ounces of sweet almonds, quarter of a pound of sugar, the yolks of two eggs, two ounces of preserved cherries, one ounce of citron, one pint of cream, and two limes. First boil together the raisins and milk slowly for 15 minutes. In the milk have the stick cinnamon to give it a flavor. Strain the milk and return to the saucepan; put on the fire to boil. Put into a small bowl the yolks of two eggs and add the sugar; beat them well together, and when the milk boils take it from the fire; when it cools a little add to it the yolks and sugar, a little at a time, mixing all the time. Put all into a saucepan and add the raisins. Stir this over the fire until it begins to thicken. Blanch and fine two ounces of almonds and add them to the mixture, also the cherries and citron; cut into small pieces, remove the stick of cinnamon, and cut each time into four pieces and add. Dip a mold in cold water and when the mixture is cool enough put in the cream, then pour the whole into the mold and freeze. While freezing stir to prevent the fruit settling.—Chicago Inter Ocean.

DISHES LIKED IN ENGLAND.

Counties Have Their Own Favorite Forms of Food.

There is scarcely a county in England that has not a favorite common dish among its people. In rural Essex one meets with a combination of stewed rabbit and raspberry jam. Whenever apple pie makes its appearance on a Yorkshire dinner table cheese finds a place there, and the two are eaten together. Rabbit pudding is a dish only to be encountered in Norfolk, which county believes in stuffing a turkey with chestnuts. Lancashire has a parsnip pudding peculiarly its own, as well as a kind of cake made of fat bacon and oatmeal.

The little villages dotted about the mud flats of Essex are the only places in England where clam soup forms an article of diet.

A Cambridgeshire man usually fries and eats apples and sausages together. It is also fond of making jam of his surplus marmos; but in Lancashire they would be pickled.

The practice of eating sweets with meat is to be found in Devonshire, where the natives rarely think of eating fried bacon without sugar of some sort, either powdered, white or brown.—Home Chat.

Upholstered Furniture.

Upholstered furniture which is left unused for considerable periods in the summer should be sprayed occasionally with benzine or naphtha. This will not injure the most delicate fabric. Caution must be exercised, however, on account of its inflammability. Never use either preparation with any light in the room. Another means of protecting articles is to wipe them over with a dilute solution of corrosive sublimate in alcohol, made weak enough so as not to leave any white stain.

An easy way to apply the naphtha or benzine is to put it in a small watering pot, such as is used for sprinkling house plants.

To Clarify Drippings.

Into a large pall of boiling water pour the hot drippings. Stir thoroughly for a few minutes, and then let the whole become quite cold. The clean drippings are then easily removed from the top of the water, all the impurities sinking to the bottom. After frying, the drippings are treated twice in this way and allowed to be tried out until all water has evaporated.

SEEDS AND BULBS

WITH THE SPRING, THOUGHTS TURN TO THE GARDEN.

The Daffodil Grows to Beauty With Very Little Trouble—Nasturtiums and Dahlias Have Much to Recommend Them.

With the spring the housewife has a longing to dig in her garden and plant her various seeds and bulbs. The old-fashioned single hollyhocks, cosmos, golden glow and asters have been unusually popular the past few years. Poppies, sweet-peas, asters, cosmos, and nasturtiums bloom through to September. Asters are getting larger and more beautiful every year.

There is no blossom better adapted for spring in the home, in city or country, than the daffodil. There are many beautiful varieties, and they can be grown with little trouble. Whether your grounds are large or small, a space can always be found for these bulbs, which are placed in the soil in the autumn. Once planted, they will bloom season after season. Daffodils will also grow indoors, and will be a delight from Christmas until Easter. These plants will blossom out of doors in April and continue through May.

Nasturtium is another easy plant to grow. For the garden border, where cut flowers are the chief aim, the dwarf varieties are the best. They will bloom better if the soil is not too rich. Dahlias are a decorative flower, and are particularly desirable for use in new places where the shrubbery is not advanced. They make an attractive display along the wall or fence, and are easily grown. One can get the tubers and plant them in May, but some prefer to buy of the florists the young plants well started in small pots, and transplant them to the soil.

Sweet-peas should have a rich soil and sunny spot, as the vines need plenty of heat to develop the blossoms. A trench should be dug about six inches deep, and into this sow your seeds thickly and cover them with about two inches of soil. When the plant is about three inches high, the surrounding earth should be drawn around it. Keep repeating this until the trench is almost full. Wire netting of coarse mesh or brush makes a good support. Plenty of water is necessary and let it run in the shallow trench, so that the roots are benefited.

FOR EXERCISE AT HOME.

Simple Device That Will Be Found of Practical Benefit.

A simple device for home physical training consists simply of a piece of wood four by two inches and one inch thick, having two auger holes one inch in diameter and half an inch deep, writes J. R. Winchlip, in the Boston Transcript. Nail or screw it, with the holes exposed horizontally, to the side of a room or building as high as the shoulders of the person who is to use it. Take two canes, stick the ferrules in the holes and stand with the hands (holding the handles on the canes) nearly touching the breast. As you sway forward the hands separate, thus giving space for the body to act freely in pressing the shoulders back, the head acting in unison, while the breast extends forward, the breathing conforming with the motion, thus exercising in a more hygienic manner than weights afford. Deep breathing can at the same time be practiced. Permanent rods of wood, steel or brass tubes may be attached by swivels or ringed screws to the block and used instead of the auger holes and canes. The rods are to have handles fitted for use. In my opinion the device is thoroughly practicable and should be generally adopted, that strength and beauty of form may be retained and disease lessened.

To Care for Turkish Rugs.

If Turkish rugs are left on the floor through the summer—and they are quite as well there as anywhere, a weekly exposure to the fresh air and sunshine, with a good brushing with a stiff broom, will be all that is necessary. If they are soiled, a thorough washing every year or two will keep them in splendid condition. If large they are better sent to a rug cleaner; but small rugs may be washed at home, using cold or lukewarm water, a scrubbing brush and any good soap. Rinse well and hang in the open air to dry. If one has a hose the rinsing is more easily accomplished by turning that on them.

Haricot Beans with Parsley.

Soak one pint of beans all night, next day put them in salted water and boil for three hours gently, drain off the water. Put three ounces butter into a stewpan with one dessertspoonful of finely chopped parsley, one tablespoonful of lemon juice, salt and pepper to taste; when the butter is melted put in the haricots, leave them in the pan until thoroughly hot, shaking the pan frequently. Serve in a hot vegetable dish.

To Get Rid of Rust Stains.

To remove iron-mold or rust, the best way is to stretch the spots over a bowl and moisten with salts of lemon until the spots disappear. Then the soiled part should be thoroughly rinsed in warm water to remove the acid.

When Mildews Get on Linen.

Rub the marks well with soap; scrape on some fine chalk, and rub this well in. Place the article on the grass and, as the marks dry, wet them a little, and the stains will soon disappear.

TWO GOOD SALADS

HOTEL CHEF TELLS HOW THEY SHOULD BE MADE.

Mayonnaise, Properly Prepared, is Perhaps the King of All—Cucumber Combination, and Italian Salads Are Good.

"Ah the mayonnaise, many make it and very few know how," said L. Delvaux, chef at the Hotel Baltimore. "Few know how," he continued. "Housewives and cooks generally are interested in salads and dressings. Here are a few recipes."

The chef opened his treasure book. Mayonnaise dressing, it read: Take the yolks of four eggs, one quart of olive oil, two spoonfuls each of mustard and salt and a pinch of red pepper. Put the cold yolks of the four eggs into a cold bowl, add half the mustard, stir till the yolks are well broken; now add the oil very slowly till it has the consistency of butter, then add half the salt, which will thicken it up; thin with a little vinegar; then gradually beat in the oil till it thickens again; now work in the mustard, salt and pepper and the remainder of the oil and liquids till all is used. Should the mayonnaise curdle it can be restored by putting four large tablespoonfuls of plain melted butter, which must be quite cold, into a round bottomed basin, and gradually work in the curdled mayonnaise, when it will return to its proper consistency.

Something else which is good and easily made, is cucumber salad. Use sliced cucumbers, steeped in salted ice water and drained. Dish up alternately with sliced pickled beets, quartered hard boiled eggs; dress with oil, salt, pepper and caper vinegar.

To make combination salad, arrange together slices of cold boiled potatoes, Brussels sprouts, flowerets of cauliflower and shredded celery. Arrange neatly in a salad bowl and serve with French dressing.

Italian salad is a tempting dish. To make it the cook should take two-fifths part of cooked green peas, one-fifth part of small sliced cooked carrots, one-fifth part of diced cooked white turnips, one-fifth part of small cut string beans, mixed. Then into a French dressing mix chopped cervil, tarragon and chives. Moisten the vegetables with the mixture and serve, garnished with sliced cooked potatoes and pickled beets.—Kansas City Journal.

GOOD TO HAVE ON HAND.

Home Remedies That Will Save Pain and Doctors' Bills.

To save doctor bills always keep these things on hand, says an Eastern authority. Tincture of rhubarb, sweet spirits of niter, essence of peppermint, a spice bag, a new clay pipe, a bottle of chloroform and cotton batting and a bottle of goose oil. If your little one has the earache put a small piece of the batting in the pipe, drop on it just three drops of the chloroform and put the stem in the ear and blow through the bowl quickly and before you have time to lay the pipe down the ear will stop aching. There is nothing better for croup than goose oil and molasses heated quite warm and given in teaspoon doses. The spice bag is for cholera infantum, placed over the stomach and bowels it does as much good as medicine. The peppermint is for stomach ache and pain. Tincture of rhubarb I use for about everything. I could not live without it. The niter is for feverishness and colds. Keep these ready to use the minute they are needed and it will save you a great deal of anxiety and care.

Ox-Tail Soup.

Take one ox-tail, three ounces of butter, two tablespoonfuls of flour, one good-sized carrot, one onion, some pieces of celery, one small turnip, one quart of water, salt and pepper, three or four cloves.

Cut the tail into neat joints, pour boiling water on the pieces, let them soak for a few minutes, and then dry in a clean cloth. Melt half the butter in a pan, and fry the pieces of tail with the vegetables cut small. Add the water and seasoning, skimming it thoroughly. Take another pan, put in the rest of the butter, stir in the flour, etc., and when all is well browned add the stock, previously strained. Season to taste, and serve with pieces of tail in the tureen.

Best Ways to Wind Wool.

Wool for knitting or crochet should never be wound very tightly into a hard ball, as this makes it thin and poor. Some good knitters merely unwind the skein into a soft heap, but this method is only possible where there is no fear of entanglement, as if the heap of wool be disturbed it soon gets into a hopeless tangle. A better plan is to wind the wool over three or four fingers of the left hand held outside the ball. These fingers should be gently withdrawn at frequent intervals to change the position of the ball, says Woman's Life. Wool thus wound is always soft and full of thread.

Tomato Aspic.

Soak a half-box of gelatin in a cup of cold water for an hour. Strain the juice from a quart of stewed tomatoes through a flannel bag, to get a clear liquid. Season it with a teaspoonful of onion juice, two of white sugar, one of kitchen bouquet and a teaspoonful of minced parsley; pepper and celery salt to taste. Bring to a gentle boil; skim, stir in the dissolved gelatin and strain, without squeezing, through flannel. While lukewarm, pour into a wet jelly mold or over the meat that is to be imbedded in it.